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## China, Peoples Republic of

### FAIRS Product Specific

## DRAFTED GBXXXX Hygienic Standard for Oilseeds SPS/N/CHN/50

**2004**

**Approved by:**

Maurice W. House  
U.S. Embassy, Beijing

**Prepared by:**

Adam Branson

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**Report Highlights:**

This report contains an UNOFFICIAL translation of China's WTO notified DRAFT Hygienic Standard for Oilseeds (GBXXXX). This Standard was notified to the WTO on February 13, 2004 as (G/SPS/N/CHN/52). It contains DRAFTED requirements for oilseeds that are used to produce edible vegetable oils. The WTO announcement indicates the Standard will likely affect US, EU, Japanese, and Canadian oilseeds.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1]  
[CH]

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**Disclaimer**

Information in this translated report may not be completely accurate either because policies may change when the regulation is adopted, or because clear and consistent information about these policies was not available. Therefore, U.S. exporters should try to verify all import requirements with their foreign customers, who are normally best informed, before any goods are shipped. Final import approval of any product is subject to the importing country's rules and regulations as interpreted by border officials at the time of product entry. In the event of any errors or omissions in this translation, the original Chinese version shall prevail.

\* This report is a free translation provided by the USDA Foreign Agricultural Service Agricultural Affairs Office in Beijing, China for those interested in exporting American food and agricultural products. Please send any feedback and questions to the Agricultural Affairs Office ([agbeijing@usda.gov](mailto:agbeijing@usda.gov)) or the USDA FAS Office of Food Safety and Technical Services Division ([fstd@fas.usda.gov](mailto:fstd@fas.usda.gov) or [ofsts@fas.usda.gov](mailto:ofsts@fas.usda.gov)).

**Background**

China notified the following DRAFT Hygienic Standard for Oilseeds (GBXXXX) to the WTO (G/SPS/N/CHN/50) on February 13, 2004. This Standard is for oilseeds used to make edible vegetable oil. China's SPS Enquiry Point has not provided any indication when the Standard will be adopted. The WTO notification indicates the Standard will enter into force six months after adoption.

Items of particular concern with this draft Standard include:

China has not made available the scientific evidence indicating that the established maximum levels in this report are a food safety and not a business/trade concern. Additionally, China has not made available copies of documents cited in this draft.

**Begin Translation****GBXXXX National Hygienic Standard for Oilseeds****Preamble**

All contents of this standard are mandatory.

This standard is compiled on the basis of CAC CODEX STAN171-1995, CODEX STAN200-1995 and relevant standards of China:

- The indices of datura seeds and seeds of other toxic plant seeds are drafted with reference to CAC Codex STAN171-1995;
- Ergot and free fatty acid indices have referenced relevant standards of Canada.
- Edible oilseeds definitions were defined in reference to "Terminology and Definition in Grain and Oilseeds, and their Processed Products";
- Color, state, and smell have referenced GB1532-86 Peanut, GB1533-88 Peanut Kernel, GB8611-88 Soybeans for Oil Industry, GB11761-89 Sesame, GB11762-89 Rapeseed, GB11766-89 Cotton Seeds, and GB11764-89 Sunflower Seeds, respectively.
- Aflatoxin B1 (peanut kernel) referenced GB2761 Maximum Levels of Aflatoxin B1 in Foods.

This standard is proposed and administered by China's Ministry of Health.

The drafting agencies of this standard are: Health Supervision Institute of Shanghai Health Bureau, Center of Health Supervision of the Ministry of Health, Centers for Disease Prevention and Control of Shanghai, Jilin, and Guangxi, Research Institute of Sciences of State Grain Administration, Exit-entry Inspection and Quarantine Bureaus of Shanghai, Guangdong, Tianjin, and Ningbo, COFCO, Quality Inspection Center for Grains and Their Products of the Ministry of Agriculture (Harbin), China Chamber of Commerce for I/E Foodstuffs, Native Produce and Animal By-Products, Quality Inspection Center for Oilseeds of the Ministry of Agriculture.

The main drafting persons of this standard: Xu Xin, Zheng Yunyan, Liu Jiancheng, Hao Xicheng, Guo Liping, Cui Lu, Cai Xiucheng

## **GBxxxx-xxxx Hygienic Standard for Oilseeds**

### **1. Scope**

This standard stipulates the hygienic indices, testing methods, and the hygienic requirements in packaging, labeling, storage and transportation of oilseeds that are used for producing edible oils.

This standard applies to plant oilseeds from which edible oils are made.

### **2. Referenced Standards**

The clauses in the following documents have been quoted and become provisions of this standard. For those quoted documents with dates, their modifications (not including corrections on printing errors) and revised versions do not apply to this standard. However, parties having reached the agreement based on this standard are encouraged to study whether the latest versions of the cited documents are applicable. For quoted documents without dates, their latest versions apply to this standard.

GB/T 5009.11 Determination of gross arsenic and inorganic arsenic in foods

GB/T 5009.12 Determination of lead in foods

GB/T 5009.22 Determination of aflatoxin B1 in foods

GB/T 5009.36 Analytical methods for hygienic standard of grain

GB/T 5492 Testing methods of color, smell, taste of grains and oils

GB/T 14489.3 Determination of free fatty acid of oils in oilseeds

GBxxxx-xxxx Maximum levels of pesticide residues in foods

GB2715-xxxx Hygienic standard for grain

### **3. Terminologies and Definitions**

The following terminologies and definitions are adopted by this standard.

#### **3.1 Oilseeds**

Raw materials from which vegetable oils are made

#### **3.2 Color, state and smell**

Refer to apparent color, state, and smell of a batch of oilseeds

#### **3.3 Moldy grains**

Grains with obvious molds that hurt embryo and endosperm (or cotyledon), having no value of consumption

#### 4. Index Requirements

##### 4.1 Sensory requirements

The sensory requirements of oilseeds shall comply with the stipulations of table 1.

Table 1 Sensory requirements

Item		Index
Color, state, and smell		Of normal color, state, free from peculiar smells
Moldy grains %		
Soybeans	=	1.0
Others	=	2.0

##### 4.2 Toxic and harmful fungus and plant seeds

Item		Index
Seeds of datura and other toxic plants: pieces/kg		
Soybeans, canola	=	1
Ergot %		
Canola	=	0.05
Others		Must not be detected

##### 4.3 Physical and chemical index

Physical and chemical index of Oilseeds shall comply with the stipulations of table 2.

Table 2 Physical and chemical index

Item		Index
Free fatty acid %	=	3
Lead (Pb), mg/Kg	=	0.2
Inorganic arsenic (As), mg/kg	=	0.2
Aflatoxin B <sub>1</sub> µg/kg		
Shelled peanut, corn	=	20
Others	=	5
Pesticide residue		Implemented according to GBxxxx-xxxx Maximum levels of pesticide residues in foods

#### 5. Packaging and Labeling

5.1 The packaging materials should comply with relevant regulations.

5.2 The labeling of transgenic oilseeds should comply with the provisions of government regulations.

#### 6. Storage and transportation

6.1 Stored in clean, dry, rain-proof, moisture-proof storages, and must not mix with toxic, harmful goods or goods of peculiar smell.

6.2 The transportation facilities should be clean, dry, and equipped with anti-contamination measures, and must not be transported in the company of toxic, harmful substances.

**7. Testing Methodologies**

## 7.1 Sensory requirements

## 7.1.1 Color, smell

Determined in accordance with provisions of GB/T 5492.

## 7.1.2 Ergot, Datura seeds

Determined in accordance with provisions of GB/T 5009.36.

## 7.2 Physical and chemical index

## 7.2.1 Free fatty acid

Determined in accordance with provisions of GB/T 14489.3.

## 7.2.2 Lead

Determined in accordance with provisions of GB/T 5009.12.

## 7.2.3 Inorganic arsenic

Determined in accordance with provisions of GB/T 5009.11.

7.2.4 Aflatoxin B<sub>1</sub>

Determined in accordance with provisions of GB/T 5009.22.

**End Translation**

WTO Notification: G/SPS/N/CHN/50

# WORLD TRADE ORGANIZATION

G/SPS/N/CHN/50  
13 February 2004

(04-0571)

Committee on Sanitary and Phytosanitary Measures

Original: English

## NOTIFICATION

1.	<b>Member to Agreement notifying:</b> <u>THE PEOPLE'S REPUBLIC OF CHINA</u> <b>If applicable, name of local government involved:</b>
2.	<b>Agency responsible:</b> Ministry of Health and Standardization Administration of China
3.	<b>Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable):</b> ICS 67.200
4.	<b>Regions or countries likely to be affected, to the extent relevant or practicable:</b> EU, Japan, US and Canada
5.	<b>Title, language and number of pages of the notified document:</b> Hygienic standard for oilseeds, (available in Chinese, 5 pages)
6.	<b>Description of content:</b> This standard stipulates the requirements of index, determination methods and hygienic requirements of package, mark, storage and transportation of edible vegetable oil used to make edible vegetable grease. This standard applies to the edible vegetable oil used to make edible vegetable grease.
7.	<b>Objective and rationale:</b> <input checked="" type="checkbox"/> food safety, <input type="checkbox"/> animal health, <input type="checkbox"/> plant protection, <input type="checkbox"/> protect humans from animal/plant pest or disease, <input type="checkbox"/> protect territory from other damage from pests
8.	<b>International standard, guideline or recommendation:</b> <input checked="" type="checkbox"/> Codex Alimentarius Commission, <input type="checkbox"/> World Organization for Animal Health, <input type="checkbox"/> International Plant Protection Convention, <input type="checkbox"/> None <b>If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations:</b> CAC/Codex Stan 171-1995.
9.	<b>Relevant documents and language(s) in which these are available:</b> Chinese GB/T 5009.12      Determination of lead in foods GB/T 5009.22      Determination of aflatoxin B1 in foods

GB/T 5009.36	Method for analysis of hygienic standard of grains
GB/T 5492	Determination of foodstuff and oil plants, method of colour and lustre, odour, taste
GB/T 14488.2	Determination of impurity content in seeds of oil plants
GB/T 14489.3	Determination of dissociative fatty acid content in oil plants
GBxxxx-xxxx	Maximal residue limit of pesticide in foods
GB2715-xxxx	Hygienic standards of foodstuff
<b>10.</b>	<b>Proposed date of adoption:</b> To be determined
<b>11.</b>	<b>Proposed date of entry into force:</b> 6 months after adoption
<b>12.</b>	<b>Final date for comments:</b> Sixty days after the date of notification <b>Agency or authority designated to handle comments:</b> <input type="checkbox"/> National notification authority, <input checked="" type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body:
<b>13.</b>	<b>Texts available from:</b> <input type="checkbox"/> National notification authority, <input checked="" type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body: